There was an important psychological difference between the two work seasons. At planting time, people were anxious; at harvest they were happy. People saw cash just ahead, for the crop was now safe. Each host of a cooperative work party gave at least one big convivial feast, the best he could provide and even the hired laborers got a round of liquor. People joked more than usual at work. Two boat loads of workers were observed racing down a canal at 6 a.m., shouting and cheering, although they had probably worked long hours for days or weeks before. Everyone knew that a joyous season was at hand.

When the crop was in, the people rested, fished, and began to prepare for big ceremonies demanding organized work. Supplies of fish were needed for preserving or for feasts. Labor and engines were now available, and with water low, fishponds could be conveniently drained, and the fish on the muddy bottom caught. A pond might be drained two or three times a year, but timing was determined by the availability of equipment and workers and by the needs of the annual ceremonial cycle. One pot of fish was given to each helper at a cooperative pond-draining.

Most farmers sold their rice in February. Capital was invested in farm equipment, buffalo, housing and ceremonies. Debts were cleared if possible. Cash expenditures for food, which had declined progressively since the beginning of the rice year, reached the yearly minimum, mostly because people had ample time to fish. People also saved up their money if they were sponsoring a ceremony, ate lightly at home if they were going to one. Since school closed from March 15 to May 1, because of the heat, money was not given to children for snacks.

The land dried up and cracked, rainwater for drinking gave out, and some canals were reduced to mud. Cherished plants were kept alive by watering, but no new planting could be done. Buffalo, which at other seasons were confined and fed, now roamed the fields, nibbling stubble. Everyone was busy and happy. Ordinations, weddings, cremations, merit-making feasts and several big holidays came one after another. Of the four New Year's Days observed in Bang Chan, the Buddhist New Year, which because of the lunar calendar fell about mid-April, was the most important, being celebrated over two days with extensive offerings of food to the priests and with other activities. The official New Year's Day, January 1, and the traditional New Year's Day about November 1, had rather slight observances. Chinese New Year's, in February, was celebrated by the Chinese residents who presented a school teacher and their hamlet headmen each with a boiled chicken and a Chinese sweet. Lent officially closed the ceremonial season, but the advent of plowing-time slowed the pace considerably.

When the rains finally came, the rice year started again.

FOOD IN CONNECTION WITH FESTIVITIES AND CEREMONIES

A discussion of food habits in Bang Chan would be incomplete without some description of ceremonies ((l)ngaan)[1] which dominate the village scene during the dry, post-harvest season. These events are of interest in connection with food habits because of 1) the prominent place that food occupies in them, 2) the cultural significance and relatively large cost, both of which must be taken into account in any plans for dietary improvement and 3) the possible influence of differences in food habits at the ceremonial season and of problems of sanitation incident to large-scale food preparation on the nutrition and health of village residents.

The season for ceremonies and festivities opened with the harvest rites to the Rice Goddess and closed with the beginning of Buddhist Lent in mid-July. The big occasions were cremations, ordinations into the Buddhist priesthood, weddings, and rites for cutting of the topknot[2] or homage-to-the-teacher.[3] Smaller family celebrations might mark such events as the raising and dedicating of a house, the return of a son from the army, or even public events such as the completion of a road or a bridge. Whatever the focal activity, a gala meal was served first to priests and then to guests.

Offering food to priests brought merit, which ensured happiness in later rebirths (see p. 9). Because the greater the number of priests served, the greater the merit, people were spurred to put on as large an affair as they could afford. Moreover, a person was judged throughout the community by the abundance and quality of the food served daily and at festivities. Thus, there was reason to make a (l)ngaan as opulent as possible, but celebrations of every degree occurred in Bang Chan, from lavish feasts to simple ceremonies.

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1. Significantly the same Thai word is used for work and for ceremony.

2. Topknots, formerly worn by all Thai children, used to be cut ritually at the time of puberty. In Bang Chan, the growing of a topknot had become primarily an attempt to improve a child's health. Few school age children wore topknots. They were usually cut earlier than puberty.

3. A person who had received specialized knowledge from a teacher gave thanks annually in a ceremony, to which those who had profited by this knowledge were obliged to come and/or contribute. Thus, all the patients of a traditional medical practitioner helped him to honor his teacher.

the priests had finished[1]. The trays of food from which each guest served himself were bountiful, but it was not proper to eat very heartily, lest the host suffer the shame of running out of food. If there were a dramatic show or movie at night it was open to the public. In one case 2000 people attended. At that time eight commercial venders turned up to sell coffee, soft drinks, ices and other foods. Venders came to every large ceremony, and were heavily patronized. At the end of a (1)ngaan, the sponsors felt satisfaction and security. Where there was plenty of food to take home, the success was even greater. An earthy compliment was, "the fields were full of feces."

In addition to the banquet were ceremonial offerings of food to spirits and ritual food sometimes consumed as a sacrament. For each ceremony, appropriate selections were made from a specific list: a cooked pig's head, or at least a slice of cooked pork; two kinds of sweetmeats, red ((2)kha-(5)nom (3)tom (1)daeng) and white ((2)kha-(5)nom (3)tom (5)khaaw); a cooked fish, usually (1)plaa (3)chauaun, with its head and tail; a green coconut with its coconut water; a bunch of bananas either of the (3)kluaj (4)nam-(4)waa or (3)kluaj (4)nam varieties; a hard-boiled egg, usually duck; and liquor.[2] Other kinds of sweets, fruit, sugar cane, items for betel chewing, chicken, salt, and rice might appear. As these ceremonies were thought to be suspicious, purifying, therapeutic and protective, they were most elaborate at the great (1)tham-(1)khwan (soul-strengthening) ceremony, at house-raisings and at rites to local guardian spirits. The necessity of these ceremonies explains why when public structures were raised, a portion of the public funds were used for a repast. In Bang Chan when donations for a new school

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1. Other priorities in service might be observed; for example, at a celebration preceding ordination the priest-candidates were served next. At one small affair, when 11 priests came to a home to conduct a service for a disabled old man who could not go to the temple, this elder was served after the priests, then the research group who counted as visiting dignitaries, and finally the other family members, with the women who prepared the food, and the children, eating last. The general sequence prescribed by etiquette was: priests should be served before anyone else, old before the young, the males before females, persons with high status such as teachers and ceremonialists before low, urban before rural. Those who cooked and served came last of all. When the number of participants was large, guests might be served, as they arrived, over a period of hours.

2. The presence of meat, fish and alcohol is this ceremonial food reflected non-Buddhist elements in Thai culture, and should not be viewed as a gross violation of Buddhist precepts.